



Swan Hill District Agricultural & Pastoral Society Inc.

WHITFIELD EXCAVATIONS SWAN HILL SHOW

Friday 3rd & Saturday 4th October 2025



JUNIOR COOKERY

Head Steward: Jenny Asling 0497 382 077

Entry Fee: \$0.55

Prizes: 1st Certificate & \$2, 2nd Certificate & \$1, 3rd Certificate

Entries Close: Sunday 21st September

Exhibits Due: 4.30pm - 6pm Wednesday 1st October at Leisure Centre or 7.30am - 9am, Thursday 2nd October.

STRICTLY NO LATE ENTRIES

Pavilion Closes: Please note pavilions close at 4pm Saturday. Exhibits can be collected between 5pm- 6pm

• **Uncollected Exhibits:** Perishables not collected by 6pm will be disposed of.

Read Notice to Exhibitors, Rules & Regulations in conjunction with the following Section Rules:

- Cakes must be baked prior to day of judging
- This section is open to all children 18 years of age and under

Show Cooking Hints:

No springform tins to be used.

Packet Cakes:

- All components of the packet cake must be used, except icing
- The cake should not be iced
- Include the label/top from the box with your exhibit

Honey Joys, Chocolate Crackles, Patty Cakes:

- use patty pans, not party cups

VAS Ltd JUNIOR COMPETITIONS



Winners of these Classes will compete at 2026 Group Final in Swan Hill, Sunday 3rd May. Winners at the Group Final will then compete at the 2026 VAS Ltd Finals in Wangaratta Sunday 21st June. Rules for these Classes are as follows.

• **Class 600** VAS Ltd Junior Boiled Fruit Cake
Use recipe provided at end of this section.

• **Class 601** VAS Ltd Junior Carrot & Sultana Muffins - 4
Sponsored by Rocky Lamattina & Sons.
Use recipe provided at end of this section.

VAS Ltd. Rules and Regulations:

1. The entrant must follow the recipe and specifications provided below.
2. The entrant must be under 18 years on the day of their local show.
3. Each cake entered must be the bona fide work of the exhibitor.
4. **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
5. The **Junior Boiled Fruit Cake** competition follows the three levels of competition: Show Level, Group Level & State Level.
6. An exhibitor having won at their Local Show will bake another cake for the 2026 Group Final and then the winner

of the Group Final will bake another cake for the State Final at the 2026 Royal Melbourne Show.

7. The **Junior Carrot & Sultana Muffins** competition follows the three levels of competition: Show Level, Group Level and State Level. An exhibitor having won at their Local Show will bake another set of Muffins for the 2026 Group Final and then the winner of the Group Final will bake another set of Muffins for the Annual VAS Ltd. Convention.

8. An exhibitor having won at Show Level is not eligible to enter the VAS Junior Boiled Cake competition at any other Show until after the Group Final judging.

9. An exhibitor is only eligible to represent one Group in the State Final.

10. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

11. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.

State Final prizes:

Fruit Cake 1st: \$300 & VAS State Final Trophy; 2nd: \$150, 3rd: \$50

Carrot & Sultana Muffins: 1st: \$250 & VAS State Final Trophy; 2nd: \$100, 3rd: \$50

VAS Ltd Junior Boiled Fruit Cake Recipe

only this recipe to be used

Ingredients - Preferred 100% Australian

- | | |
|--------------------------------------|---------------------------------|
| • 375g mixed fruit | • $\frac{3}{4}$ cup brown sugar |
| • 1 tsp mixed spice | • $\frac{1}{2}$ cup water |
| • $\frac{1}{2}$ tsp bicarbonate soda | • 125g butter |
| • 2 eggs, lightly beaten | • $\frac{1}{2}$ cup sherry |
| • 2 tablespoons marmalade | • 1 cup self-raising flour |
| • 1 cup plain flour | • $\frac{1}{4}$ tsp salt |

Method:

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil
2. Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool
3. Add the sherry, eggs and marmalade, mixing well
4. Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin.
5. Bake in a moderately slow oven for 1.5 hrs or until cooked when tested.





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VAS Ltd Junior Carrot & Sultana Muffins Recipe

only this recipe to be used

Ingredients:

- 2 ½ cups self-raising flour
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg
- 1 cup brown sugar (firmly packed)
- 1/3 cup Sultanas chopped in half
- 1 cup coarsely grated carrot
- 1 tbsp orange marmalade
- 1 cup canola oil
- 2 eggs, lightly beaten
- ¾ cup orange juice
- 1 cup reduced fat milk

Method:

1. Pre-heat oven to 190C (moderately hot).
2. Line a 12 hole muffin pan with round paper muffin cases – Classic white muffin cases size (30 – 40mm Height x 70 – 80mm Wide x 45 - 55mm Base).
3. Sift dry ingredients into a large bowl, stir in sultanas & carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into muffin paper cases in muffin pan.
5. Cook for 20 minutes. To test if muffins are cooked insert cake skewer, if it comes out clean the muffins are ready.
6. Stand muffins in pan for 5 minutes before removing to cool.
7. Show Entries: Four (4) muffins per paper plate.

NDAS Regulations:

1. The entrant must follow the specifications provided.
2. Each entry must be the bona fide work of the exhibitor.
3. Open to competitors of any age or gender under 18 years as of the date of the local Show.
4. An exhibitor having won first or second at their local Show will make another entry for the 2026 Group Final.
5. If competing at multiple shows you can only represent one show at the group finals in the respective section that you were either first or second placegetter which must be the first show within the Show season that you entered.
6. Exhibit to be displayed on a plate supplied by NDAS on the day of the group finals.

NDAS Chocolate Cake Uniced

only this recipe to be used

Ingredients:

- 3 tbs butter
- 1 cup self-raising flour
- ½ cup milk
- 1 cup castor sugar
- 2 large eggs
- ½ tsp vanilla
- 2 tbs cocoa

Method:

1. Melt butter.
2. Put all other ingredients into a bowl, pour butter in.
3. Stir with a spoon until all ingredients are combined together. Beat on high using electric beater for 5 minutes.
4. Stir with a spoon until all ingredients are combined together, then beat on high using an electric beater for 5 minutes.
4. Pour into a round greased & lined 7" (18cm) round (no spring tins allowed).
5. Bake in oven at 180C (160C for fan forced oven) for approximately 40 minutes until a skewer inserted in the middle of the cake comes out with only a few moist crumbs clinging to it.
6. Cool in tin for 5 minutes.
7. Turn out of the tin onto a tea towel covered cake cooler.

NDAS JUNIOR COMPETITIONS



Winners and second place of these Classes will compete at 2026 Group Final in Swan Hill, Sunday 3rd May. Rules for these classes follow.

- **Class 602 NDAS Junior Chocolate Cake - Uniced**
18 years & under as of day of local show.
Use recipe provided at end of this section.

- **Class 603 NDAS Orange Cake - Uniced**
18 years & under as of day of local show.
Use recipe provided at end of this section.

- **Class 604 NDAS Anzac Biscuits - Plate of 4 biscuits.**
18 years & under as of day of local show.
Use recipe provided at end of this section.

- **Class 605 NDAS Decorated Marie Biscuits – Plate of 3 biscuits**
Judged on decoration only. Decorations must be edible.
12 years & under as of day of local show.

- **Class 606 NDAS Decorated Cupcakes – Plate of 3 cakes**
Judged on decoration only. Decorations must be edible.
Use patty pans, not party cups.
12 years & under as of day of local show.

NDAS Orange Cake - Uniced

only this recipe to be used

Ingredients:

- 1 Orange
- 1 cup castor sugar
- 180 gms butter, melted
- 3 eggs
- 1 ½ cups self-raising flour

Method:

1. Grease & line a log/loaf cake tin 4½" x 8½" with baking paper.
2. Preheat oven to 180C.
3. Cut Orange and remove any seeds and place it in food processor.
4. Pulse Orange until liquid, add the remaining ingredients to the food processor and combine well.
5. Pour mixture into prepared tin.



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6. Place in preheated oven for 40-45 minutes, or until cooked when tested with a fine skewer.
7. Remove from oven, let stand for five minutes.
8. Turn out onto tea towel covered cooling rack to cool.

NDAS Anzac Biscuits

only this recipe to be used

Ingredients:

- 1 cup Quick Oats
- 125gms butter
- 1 cup sugar
- 1 tablespoon golden syrup
- 1 cup self-raising flour
- 2 tbs boiling water
- 1 cup desiccated coconut
- 1 tsp bicarb soda

Method:

1. Mix all the above dry ingredients in bowl.
2. Melt together butter, golden syrup, then add bicarb soda which has been dissolved in the boiling water.
3. Add to dry ingredients and mix well to a firm consistency.
4. Place 17gms of mixture on well-greased baking tray (or baking paper lined), leaving room to spread, bake in moderate oven until brown.
5. Cool on tray.

Note – Roll mixture into balls before placing on tray – makes neat round shape biscuits for the show bench.

18 YEARS & UNDER

- **Class 610** Decorated Cake - Judged on decoration only. Cake or dummy form acceptable.
- **Class 611** Cake of Own Choice - Cake to be round 20cm (8 inch) and uniced. Flavor to be listed.
- **Class 612** Decorated Cupcakes – 4 cakes. Iced patty cakes, judged on cake & decoration. Decorations must be edible. Use patty pans, not party cups.
- **Class 613** Uncooked Slice – 5 pieces cut to 4cm x 5cm.
- **Class 614** Biscuits – 6 biscuits. 2 varieties 3 each variety
- **Class 615** Yo Yo's – 5 biscuits

BEST EXHIBIT COOKERY 18 YEARS & UNDER

Sponsor: Gorg Lifestyle - Certificate & prize

15 YEARS & UNDER

- **Class 620** Biscuits -6 biscuits. 2 varieties 3 each variety
- **Class 621** Cake of Own Choice - Cake to be round 20cm (8 inch) and uniced. Flavor to be listed.
- **Class 622** Biscuits – 6 biscuits. 2 varieties 3 each variety
- **Class 623** Decorated Cupcakes – 4 cakes
Judged on cake & decoration. Decorations must be edible. Use patty pans, not party cups.
- **Class 624** Uncooked slice. 5 pieces cut to 4cm x 5cm.
- **Class 625** Yo Yo's – 5 biscuits

BEST EXHIBIT COOKERY 15 YEARS & UNDER

Sponsor: Margaret Kruger - Certificate & \$10

12 YEARS & UNDER

- **Class 630** Biscuits – 6 One variety
- **Class 631** Chocolate/Rum Balls - 5
- **Class 632** Honey Joys – 3. Use patty pans, not party cups.
- **Class 633** Decorated Cupcakes - 3
Judged on cake & decoration. Decorations must be edible. Use patty pans, not party cups.
- **Class 634** Uncooked Slice – 5. cut to 4cm x 5cm pieces.
- **Class 635** Yo Yo's – 5

BEST EXHIBIT COOKERY 12 YEARS & UNDER - \$10

Sponsor: Sharp Fruit - Certificate & \$10

9 YEARS & UNDER

- **Class 640** Chocolate/Rum Balls – 5 pieces
- **Class 641** Honey Joys – 3 items.
Use patty pans, not party cups.
- **Class 642** Packet Butter Cake. Uniced.
Packet top to accompany entry.
- **Class 643** Decorated Cupcakes – 3 cakes
Judged on cake & decoration. Decorations must be edible. Use patty pans, not party cups.
- **Class 644** Uncooked Slice – 5 pieces cut to 4cm x 5cm.
- **Class 645** Yo Yo's – 5 biscuits

BEST EXHIBIT COOKERY 9 YEARS & UNDER

Sponsor: Jenny Asling - Certificate & \$10

6 YEARS & UNDER

- **Class 650** Pikelets – 5 pieces
- **Class 651** Chocolate/Rum Balls – 5 pieces
- **Class 652** Chocolate Crackles – 3 pieces
Use patty pans, not party cups.
- **Class 653** Decorated Marie Biscuits – 3 biscuits
Judged on decoration only. Decorations must be edible.
- **Class 654** Uncooked Slice – 5 pieces cut to 4cm x 5cm.
- **Class 655** Yo Yo's – 5 biscuits

BEST EXHIBIT COOKERY 6 YEARS & UNDER

Sponsor: Lorraine Meier - Certificate & \$10

SPECIAL NEEDS - UNDER 18 YEARS

- **Class 660** Packet Chocolate Cake - uniced.
Packet top to accompany entry.
- **Class 661** Honey Joys -3 items
Use patty pans, not party cups.
- **Class 662** Decorated Cupcakes – 5 cakes
Judged on decoration only. Decorations must be edible. Use patty pans, not party cups.
- **Class 663** Chocolate/Rum Balls – 5 pieces

BEST EXHIBIT COOKERY SPECIAL NEEDS UNDER 18 YEARS

Sponsor: Jenny Asling - Certificate & \$10



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BEST EXHIBIT JUNIOR COOKERY

Sponsor: Jan Sinclair - Certificate & \$20

JUNIOR COOKERY AGGREGATE

Sponsor: Murray Valley Group CWA

Aggregate Certificate & Cookbook

SPOTLIGHT